

PERSON IN CHARGE TRAINING FOR FOOD ESTABLISHMENT STAFF

The person in charge must be knowledgeable and responsible for FDA Food Code compliance. This FREE training covers the following topics:

- Personal Hygiene
- Food Holding/Time and Temperature
- Contaminated Equipment/Cross Contamination
- Unsafe Food Source
- Active Managerial Control/HACCP Principals
- Standing Operating Procedures



The 2-hour self-paced course is available online. Interested parties should click on the link below to register and set up an account. Once the course is completed a certificate of completion will be issued.

[ACCESS THE
COURSE HERE](#)

TO SIGN UP CONTACT THE FRANKLIN HEALTH
DEPARTMENT AT 508- 520- 4905